



KITCHEN IDEAS



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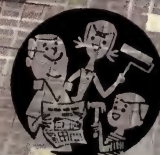
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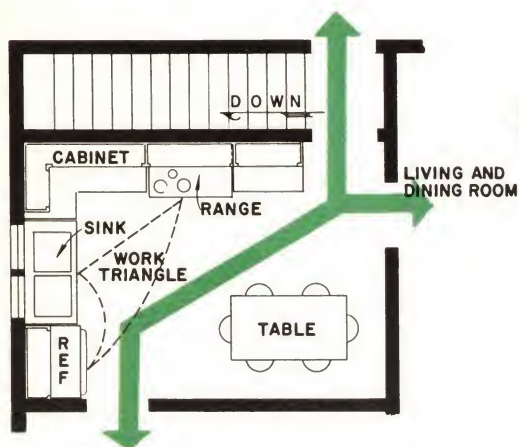
CENTER
IDEAS FOR YOUR HOME

Your Kitchen --

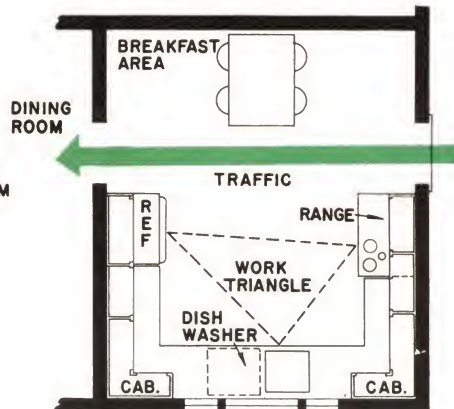
A MATTER OF TASTE . . .

Today there is a new trend in kitchens. Here in this most important room in the house new and amazing changes have taken place. Today's kitchen is more efficient, more functional . . . it is a warm, colorful area that helps make your house a home for family and friends.

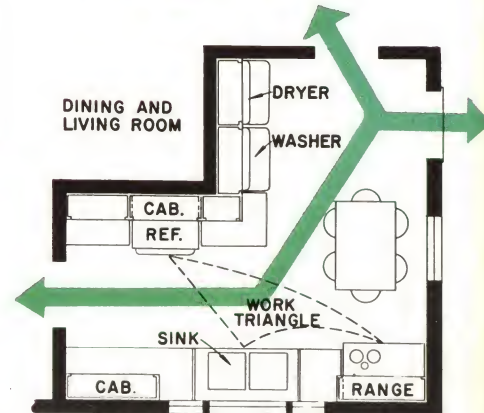
A major part of the thrill of having a new kitchen is having it personalized to your individual tastes and planned to save time and energy. Naturally, your kitchen basic plan will be determined by the space available but you need not miss any of the conveniences you really desire. With the kitchen units now on the market, you'll find that any style kitchen can be planned for real working ease and efficiency.



The work triangle in the L-shaped kitchen usually can be arranged for a minimum of interference. As laid out here, the traffic path skirts the triangle's edge.



A typical U-shaped arrangement. There are a number of variations possible with the U, the L and the corridor. This design is a true step saver.

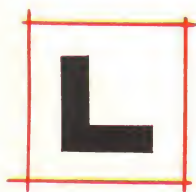


This "in-line" kitchen has a well arranged work area, and an alternate traffic path which by-passes interference during the busy hours of the day.

The kitchens illustrated on the following pages are examples of how imagination and good planning can give you a unit geared for modern living. Let us show you some of our new styling ideas and prove how easily and economically you can give your kitchen new life featuring up-to-the-minute conveniences and built-in advantages. Visit our office soon.

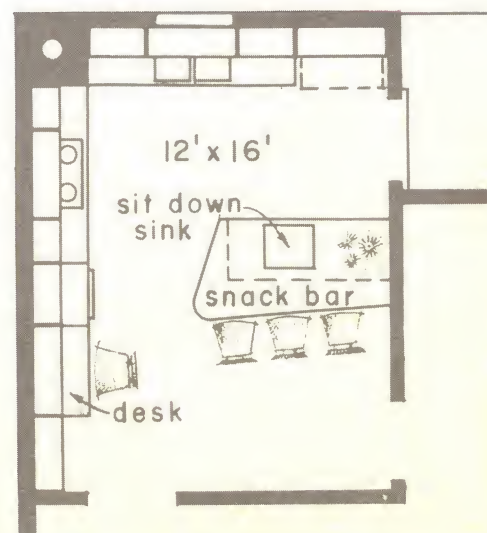


Basically L-shape in design, this beautiful kitchen is planned for real working ease and efficiency. Note how refrigerator, sink and built-in oven and range unit are all within a few steps of each other forming an easy-to-work triangle. Planning desk and work counter are other good points of this kitchen.



THE L-SHAPED KITCHEN PUTS SPACE TO GOOD USE

When only two walls are available for planning, you'll find the L-shaped kitchen a practical layout. With this arrangement, as in all well-planned kitchens, the traffic by-passes the storage, preparation and cooking centers. Efficient from any standpoint, the "L" works well with breakfast bars and kitchen-dining arrangements of many types.





Here is an example of how imagination and good planning can give you a modern take-it-easy unit. Notice the counter with table top range—a wonderful feature. Pass-thru to dining area is a real step-saver, too. Basically this is an L-type plan which permits work to flow smoothly and easily from food preparation to serving center.



Recessed lighting over the sink, natural wood cabinets and attractive decorating ideas give this room a home-like quality of warmth.





The unmistakable look of luxury is reflected by the sculptured cabinets featured in this L-shaped kitchen. Convenient breakfast bar is ideal for snacks and informal dining.



Where space is a problem, this functional straight-line kitchen will work like a dream. Pantry cabinets at rear of sink and counters form a handy storage area—dramatic styling. Built-in lights save space, ease work.



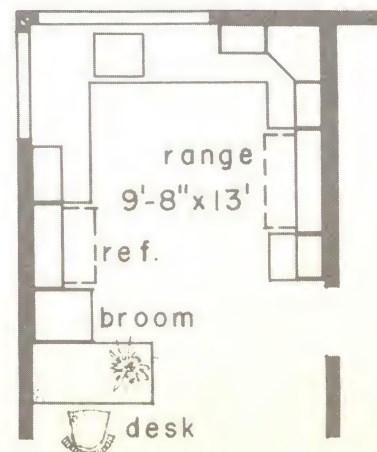


Today there is color, color and more color in the modern kitchen. Look how patterns are used on the walls and at the window to brighten this room.



LOOK TO THE "U" FOR AN EASY-WORKING ARRANGEMENT

The U-shape continues as a big favorite with many of today's homemakers because it permits work centers to be brought closer together. Traffic is eliminated in the main working area, counter space is continuous and adequate storage is provided at each work center. Another advantage—a "U" adapts easily to fit individual needs.





Drab, dull kitchens are a thing of the past. Bold use of color adds distinction and makes this U-type kitchen a bright and pleasant place to work. Pass-thru links kitchen and dining room.



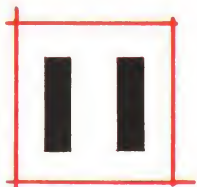
Wood is used to give smooth, modern appearance with natural warmth to this "U" kitchen. Built-in oven, table top range and dishwasher save time and effort.

Below, nook eating area is just a few steps from the food preparation center. Note spindle support which goes clear through table, and which is also a decorative piece.



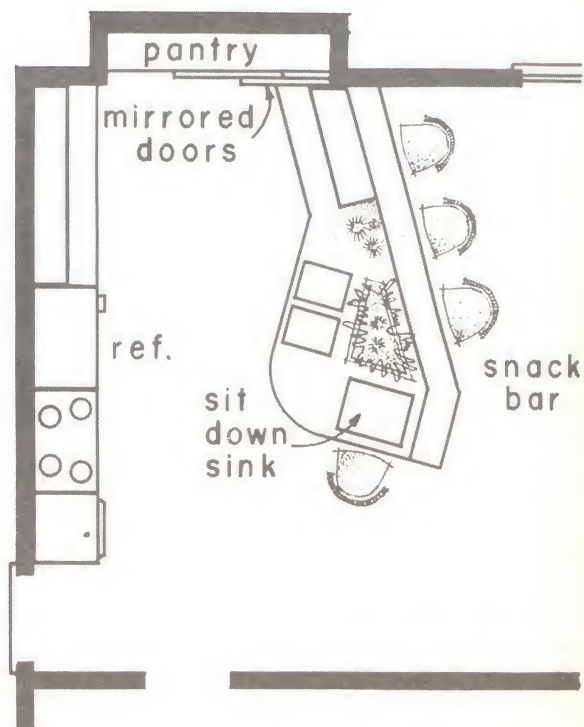


Mirror wall glides open to reveal major cabinet storage and when closed serves to enlarge and brighten kitchen and adjoining area. Built-in dishwasher, double bowl sink and sit-down sink are included. Bright colors, counter-top planter and hanging lamp accent the pleasing decorative scheme.



CORRIDOR-TYPE or "IN-LINE" KITCHEN

The corridor plan is also a great step-saver and is ideal for a long, narrow space. It works best with sink and range on opposite walls to form an efficient work triangle between these units and the refrigerator. If through-traffic will be a problem in your home, the range, sink and refrigerator can be arranged along one wall to insure a relatively traffic-free work area. Also, don't forget that corridor kitchens are best suited for making an end-of-the-room eating area.





Why not put your kitchen in a casual living setting—adjacent to the patio. You'll find it's real handy for outdoor serving.



Here's another example of how kitchens and terraces form a natural partnership. Breakfast bar, planning desk and the bold use of color give the desirable "this-is-it" look.

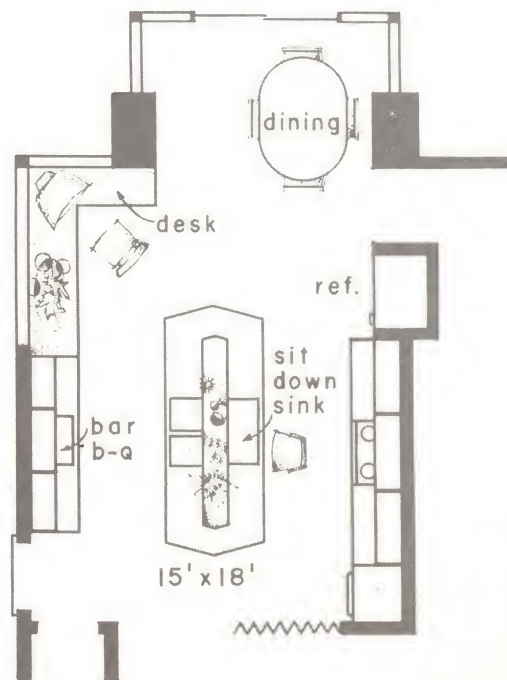


Souffles or sandwiches—fixing snacks or full meals can be fun in this efficiently arranged kitchen. The island work counter actually stretches the space allotted to the room, yet it saves steps, too. Decorating scheme is unusual and stunning.



ISLAND KITCHEN FURNISHES A WORK SPACE IN THE CENTER OF ACTIVITY, ELIMINATES RUN-AROUND

Peninsula sets off kitchen. In this case there are two of them—freestanding range and counter forming a close working arrangement. Overhead ventilator traps cooking odors, steam and grease.



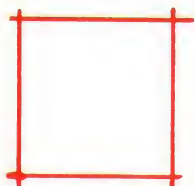


A kitchen planned for separation of activities. Peninsula work center and cooking top island organize this kitchen into work center and eating area.



The main activities, cooking, mixing and salad-making, and cleanup have their own definite locations in this ultra-modern kitchen. Specific jobs are done quickly and well, thanks to the splendid coordination of equipment.





**OPEN PLANNING PROMOTES A FEELING OF SPACE . . .
CREATES A ROOM WITH A FRIENDLY, INVITING WARMTH**

Open for business and pleasure—this bright, airy kitchen is designed for enjoyment by family and friends. The adjoining activity room makes this corner of the house the family center for food and fun. Note the sharp contrast in decorating colors and materials.



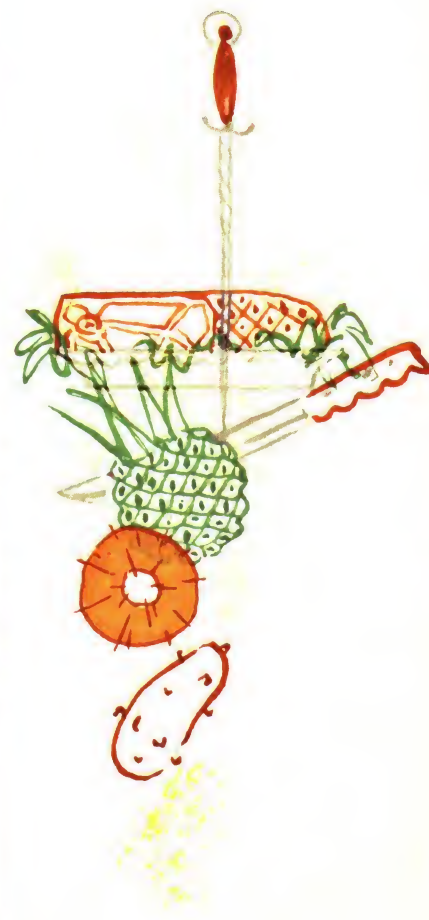
Left

A really novel idea—a second kitchen added to the porch next to the patio. Meal preparation is not isolated to a closed room away from all the fun. As the place to prepare food while entertaining, this second kitchen is the answer.

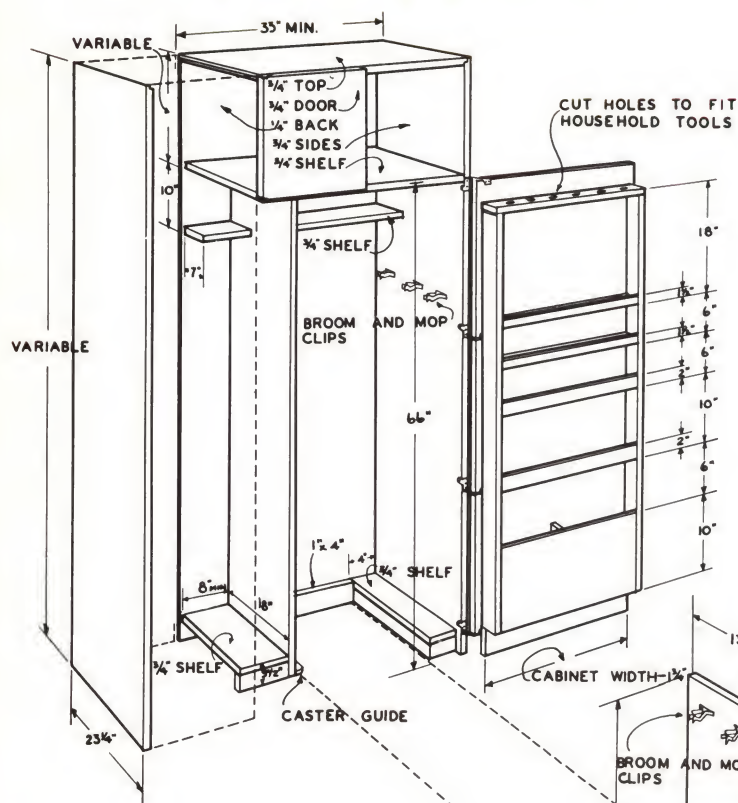


White is right for a bright airy feeling, and as a cheerful accent with any kitchen color scheme. Special touches make this an appealing work place—illuminated pantry cabinets between base and wall cabinets form a handy storage area; pass-thru to dining area makes serving and cleanup an easier task.

Even the cook comes to the party when the kitchen is open to the family room dining area. There is an uninterrupted view from the family room to the kitchen, yet the sink peninsula between the two areas assures protection for meal preparation in an out-from-underfoot area. This peninsula doubles as a buffet serving counter, too.



Utility-Closet Cleaning Cart



All cleaning equipment and supplies are out of sight, yet this compact cabinet provides a convenient place for everything required. The unique cleaning caddy saves steps and waste motion by taking cleaning materials right to the job.

Let the space you have and the items you wish to provide for govern any variable dimensions. Cut all structural panels and frames to size, sand edges and check fit.

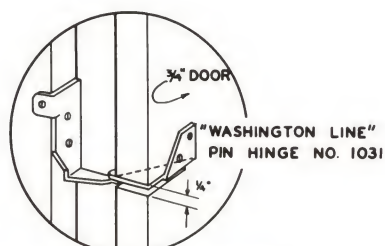
The closet may be assembled flat on the floor or erect. If you assemble on floor, be sure the diagonal of the sides does not exceed your ceiling height. Use glue and 6d or 8d finish nails at all joints.

Attach sides and partitions to top, bottom and intermediate shelves; then attach back. Move into position and level base if the floor is uneven.

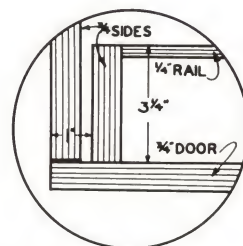
Glue and nail frame around door, then install shelves, rails, and hang. Prime all door edges carefully and be sure to apply an equal number of finishing coats inside and out.

After you cut cart parts to size it is easiest to glue and nail divider panels together, then attach bottom, braces and rail.

Attach casters, finish entire unit as recommended and install handles, clips and other hardware.

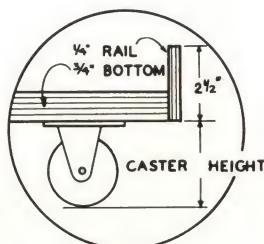


CENTER PIN HINGES

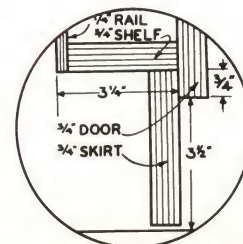


DOOR DETAIL

WIDTH MAY BE INCREASED TO 21\"/>



CART BOTTOM



DOOR BOTTOM DETAIL



Hanging Dish Cabinet

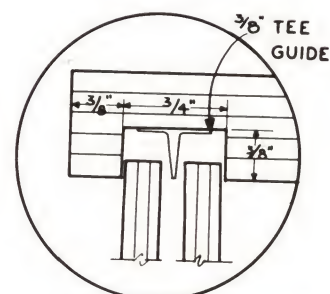
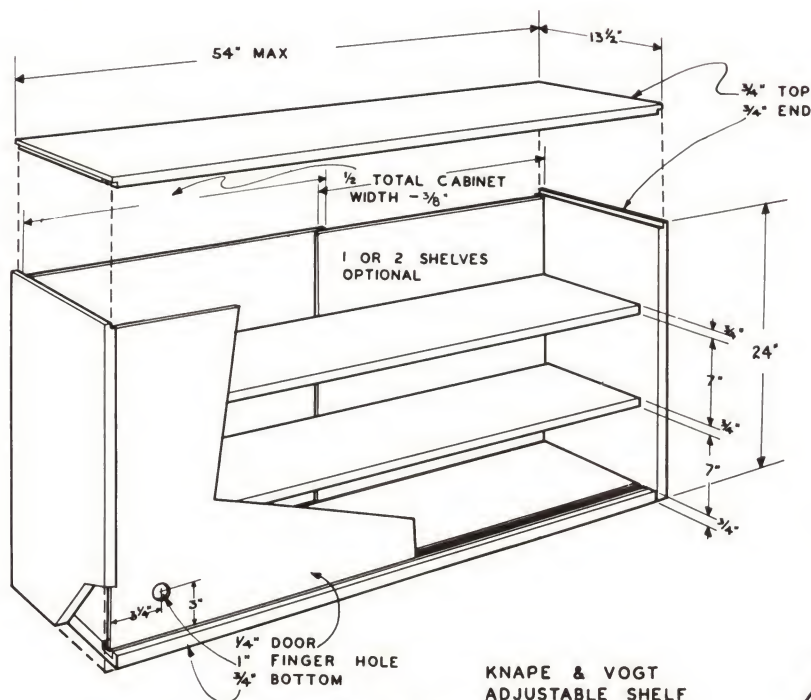
You literally pluck storage space that did not exist from mid-air when you hang this cabinet. In addition to its handsome, modern appearance and simple construction, sliding doors on both sides make it most convenient and accessible.

Cut all parts to size, adjusting dimensions to conform to your space and the optional construction details you decide to follow. Grain directions of face plys should run vertically in ends and doors; from end to end in top, shelves and bottom.

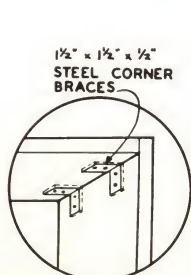
Sand edges and fit parts together carefully. Assemble with glue and 6d or 8d finish nails.

Note the vertical dimension on the sliding doors, which permits them to be removed. All edges of doors should be sealed well against moisture and both front and back faces should receive the same number of finish coats.

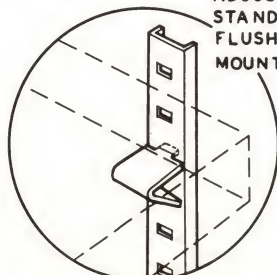
Finish cabinet as recommended and install with hanging straps or by driving screws through top into ceiling or exposed beam.



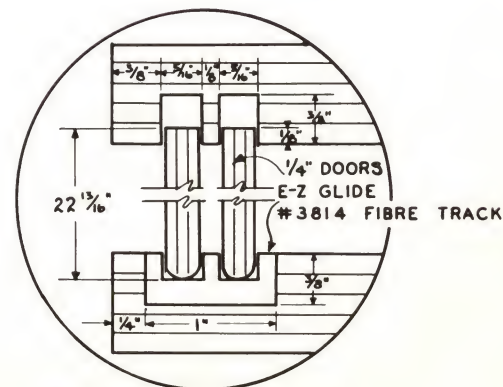
ALTERNATE DOOR TOP DETAIL



ALTERNATE TOP CORNER DETAIL



OPTIONAL ADJUSTABLE SHELF DETAIL



SLIDING DOOR DETAIL

it's simple..it's easy..it's fun...

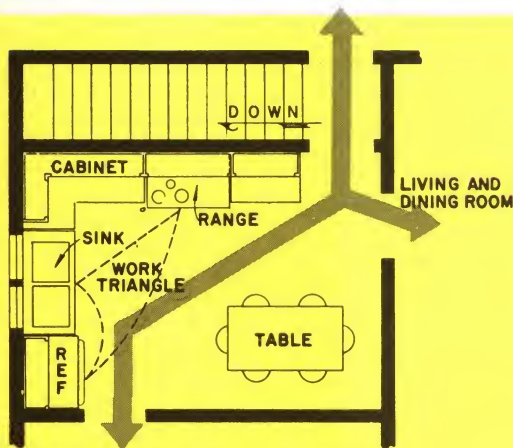


TO PLAN A KITCHEN TO MEET YOUR INDIVIDUAL NEEDS

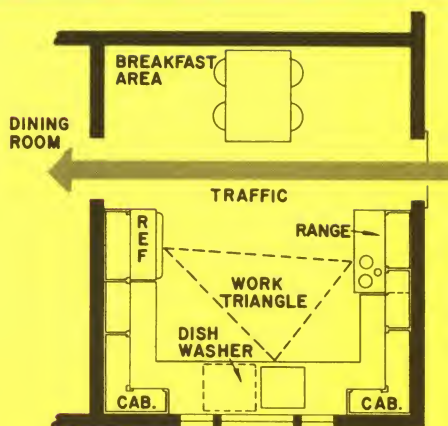
You, too, can plan a new kitchen. Simply choose the basic plan that meets your individual requirements and *let yourself go!*

The size, shape, location of doors and windows and the amount of wall space available are, of course, factors that will determine the organization of your kitchen. But regardless of size or shape . . . you can plan your kitchen for real convenience.

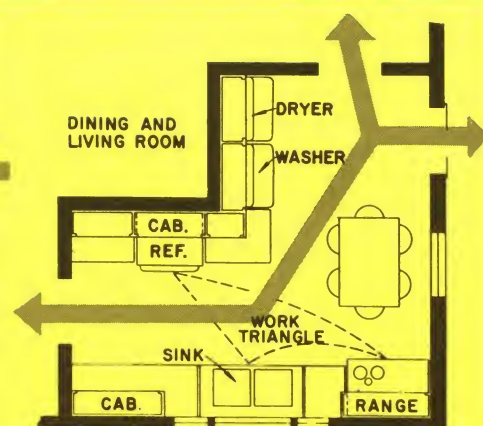
Start with the handy check list below. Then use the cutouts of kitchen cabinets, mechanical equipment and grid featured on the adjacent page. Drawings are $\frac{1}{4}$ " scale and designed to help you picture your new kitchen layout.



The work triangle in the L-shaped kitchen usually can be arranged for a minimum of interference. As laid out here, the traffic path skirts the triangle's edge.



A typical U-shaped arrangement. There are a number of variations possible with the U, the L and the corridor. This design is a true step saver.



This "in-line" kitchen has a well arranged work area, and an alternate traffic path which by-passes interference during the busy hours of the day.

DIMENSIONS _____ X _____

DINING SPACE _____ X _____

LAUNDRY FACILITIES

_____ Kitchen _____ Basement _____ Utility Room

TYPE

Corridor _____

U-Shape _____

L-Shape _____

Other _____

STYLE

Contemporary _____

Colonial _____

Other _____

FLOORS

Material _____

Color _____

CEILING

Material _____

Color _____

DOORS

Existing _____

New _____

Type _____

WINDOWS

Existing _____

New _____

Style _____

CABINETS

Job Built _____

Factory Built _____

WALL CABINETS

Wood _____

Metal _____

Color _____

BASE CABINETS

Wood _____

Metal _____

Color _____

COUNTER TOP

Material _____

Color _____

Metal Edge _____

Preformed Edge _____

SINK

Material _____

Color _____

Single Bowl _____

Double Bowl _____

LIGHTING

Fluorescent _____

Regular _____

Style _____

SPECIALTY ITEMS

Pass-thru _____

Lazy Susan _____

Desk _____

Bulletin Board _____

Shelves _____

Divider _____

Pan Racks _____

Other _____

APPLIANCES

Gas _____ Electric _____ Color _____

Built-in Range _____

Standard Range _____

Drop-in Burners _____

Built-in Oven _____

Refrigerator _____

Freezer _____

Dishwasher _____

Disposal _____

Washer _____

Dryer _____

Hood _____

Fan _____

BASIC CHANGES REQUIRED

Plumbing _____

Heating _____

Electrical _____

Structure _____

CEILING HEIGHT _____

SOFFIT

Normal _____

None _____

Lighting _____

Storage _____

MISCELLANEOUS

Hardware, etc _____

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ENTER this big contest NOW!

Don't miss this golden opportunity. The 1962 Home Improvement Contest is open to all families improving their homes in 1962 . . . January 1, through December 31.

ALL PROJECTS ARE ELIGIBLE

Any improvement to the home and surrounding property can be entered. The rules and judging are designed so that the size and cost of a project will not be a biasing factor. All entries will have an equal chance to win.

FOUR DIVISIONS

There are four divisions in the contest: exterior, interior, additions and kitchen-utility area. Best of all, you are not limited to one division only; as an entrant you may enter one or more divisions.

Don't miss this golden opportunity — mail the contest entry form now. But don't stop there let's work together . . .

HOME IMPROVEMENT CONTEST ENTRY FORM

Please enter me in the 1962 Home Improvement Contest. Send me my free remodeling kit, final entry form, complete contest rules, and list of other helpful idea booklets.

Name _____
(please print)

Address (Number and Street) _____

City _____ Zone _____ State _____

I have checked below the division or divisions that I intend to enter

☐ Interiors ☐ Exteriors ☐ Additions ☐ Kitchen-Utility

Contest closes December 31, 1962. It is not necessary to buy a copy of Better Homes & Gardens to enter this contest.

Style _____

CABINETS

Job Built _____
Factory Built _____

Divider _____

Pan Racks _____

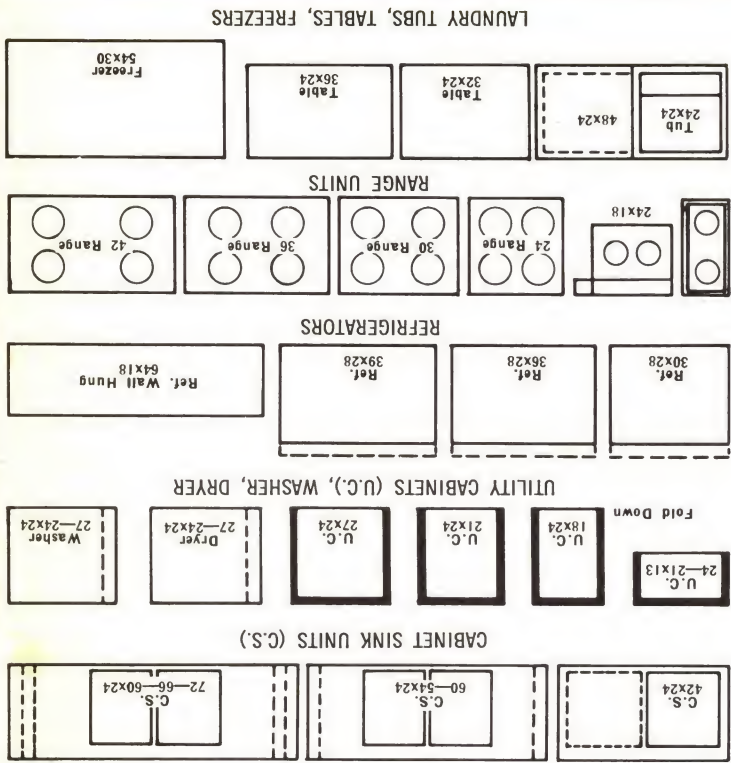
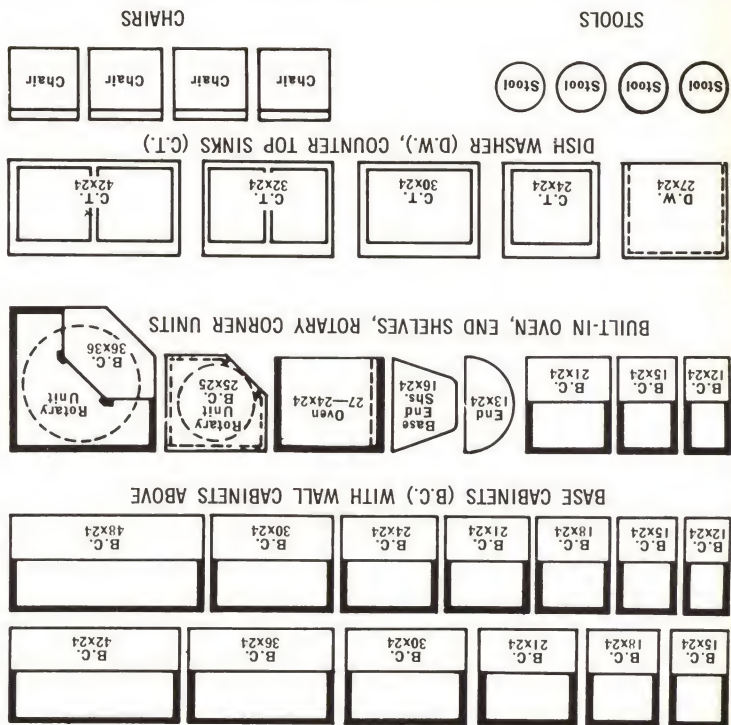
Other _____

MISCELLANEOUS

Hardware, etc. _____

see us
... YOUR HOME
IMPROVEMENT
HEADQUARTERS
... for the latest
in modern ideas
and materials

Use this grid in planning your new kitchen or in modernizing your present kitchen. Each of the squares on this page represents an area one foot square. The lines are 1/4-inch apart. Therefore, your drawing will be made at a scale of 1/4-inch equals one foot, which is the same scale as cabinet and equipment cutouts on this page. First step is to draw in the enclosing walls, then locate doors and windows of your kitchen, according to the scale. Next, with the aid of the scaled cutouts and information, suggestions and pictures in this book, group the various elements to form your own "dream kitchen." The cutouts conform to standard-sized cabinets and appliances but before finalizing your kitchen plan, check dimensions of all units you select with your dealer.



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